

A.C. Fuller & Sons

XMAS SUGGESTIONS

For the Thrifty
Men of Perrysburg

Are you ready for the big Xmas season, the joyous event of the year? Are you ready with the proper clothes and the proper spirit?

READY MADE SUITS

New and up-to-date, \$10 to \$20.

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All the latest cuts, from \$9 to \$18.50. All these garments are absolutely guaranteed.

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A half dozen different styles. 25c to \$1.00.

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A good present for young or old. Remember you get your money's worth out of Star Brand every time.

A.C. Fuller & Sons

Perrysburg, O.

Phone—Main 43.

SOLDIERS AND SAILORS CELEBRATE CHRISTMAS

By every American soldier and sailor Christmas day is celebrated with feasting and sports, though the men may be thousands and thousands of miles away from home. Dinner, consisting of turkey, mince pie and all other delicacies, is served. There is also a generous supply of soft drinks. Intoxicants are never permitted in army and navy circles.

Those who wish to attend church in the morning are permitted to do so, although this is not compulsory, as in the British army. It is not always possible for sailors to go to the church around the corner, but religious exercises are conducted by the vessel's chaplain. The afternoon is usually devoted to athletic sports.

It may be that a concert of amateur theatricals will enliven the evening or that the men will receive permission to give a dance. Those who wear Uncle Sam's uniform do not lose their taste for social pleasures and as a rule are capable entertainers.

Even the men of an outpost, encamped far in the interior of some Philippine province, attempt to invest the day with as much of the Christmas spirit as possible unless the country is in an unsettled state and partial war conditions prevail.

The British soldier makes the celebration of Christmas the chief event of the year, and his only regret is that the day does not extend over an entire week.

A CHRISTMAS TREE TABLE.

A favorite idea for dinner entertaining is the Christmas tree table. Tiny fir trees, arranged with Kate Greensway symmetry in straight lines, are set in a row, one little Christmas tree being placed between every two guests. This is not, however, so successful in the case of a round or oval table as it is where a dinner party for twelve or more is concerned, necessitating a long table. The trees, festooned from one to the other with ropes of tinsel and garlands of silver and golden "rain," give a most festive appearance to the dinner.

Each tiny tree, planted in a red lacquer tub, is hung with miniature glistening baubles and with bonbons wrapped in bright tinfoil paper in different colors, the light from the candles or electric lamps, reflected by the bright decorations, giving the appearance of lamps.

LEGENDS OF CHRISTMAS.

German Folklore Connects Evergreen and Garden of Eden.

In Germany there is a legend that when Eve plucked the fatal apple the leaves shriveled, the tree changed its nature and became evergreen, bearing witness in all seasons to the fall of man. Only once a year, on the birthday of the Redeemer, it blooms with lights and is laden with gifts of love, and so we have the Christmas tree.

In the Black forest regions in Germany there is a tradition that on each Christmas eve the Saviour comes to earth in the guise of a poor boy and asks alms at the house doors. On that day no beggar is refused food and shelter.

It is said that the popular tradition of the entrance of Santa Claus by means of the chimney arose from the story of Hertha, a goddess of the Norse mythology. When the festival in her honor was celebrated an altar of stones was erected in the house, and fir branches were piled upon it and set on fire. Through the dense smoke made by the green wood the goddess was supposed to descend and extend her influence according to the petitions of the worshippers.

Some of the Christmas hymns and carols are very ancient and have been in many cases transmitted orally through many generations. In England it is still the custom for men and boys, called the Christmas "wals," to go around on Christmas eve and sing carols.

A Christmas Subterfuge.
Oh, bashful Jack, why did you lack
The bravery to do it?
And pretty Jill is blushing still.
You know you drove her to it.

'Twas very late and at the gate.
You never would have done it
Had mistletoe not chanced to grow
Amongst trimmings on her bonnet.

New England's first Christmas

THE first Christmas celebrated inside a house on the American continent was on Dec. 25, 1618. Our Puritan ancestors finished their first house at Plymouth, Mass., having spent more than a month in wandering about in search of a place of settlement. The company was divided into nineteen families, and to each person was assigned a lot for house and garden. It was not a very cheerful Christmas for the Puritans. All of them could not be accommodated inside the house, so that some of them were left out in the cold, but the religious features of the day were not forgotten, and it may be said that the Babe of Bethlehem was prayed to and sung to in a most fervent manner.

RECIPES FOR THREE DISHES VERY POPULAR AT CHRISTMAS TIME

WHAT is Christmas without a plum pudding and a mince pie? These dishes will be found on the table at every family reunion, at every big function in our cities and towns, at the little cottage on the hill where mother and father and their two little children are dining alone and, in fact, everywhere. The following recipes have been tried and are excellent:

Plum Pudding.—One pound of butter, one pound of suet, freed from strings and chopped fine; one pound of sugar, two and one-half pounds of flour, two pounds of raisins, seeded, chopped and dredged with flour; two pounds of currants, picked over carefully after they are washed; one pound of citron (shred fine), twelve eggs, whites and yolks beaten separately; one pint of milk, one cupful of brandy, one-quarter ounce of cloves, one-quarter ounce of mace, two grated nutmegs.

Cream the butter and sugar; beat in the yolks when you have whipped them smooth and light; next put in the milk, then the flour, alternately with the beaten whites; then the brandy and spices; lastly the fruit well dredged with flour. Mix all thoroughly. Wring out your pudding cloth in hot water, flour well inside, pour in the mixture and boil five hours.

Mince Pie.—Two pounds of lean fresh beef, boiled, and when cold chopped fine; one pound of beef suet, cleared of strings and minced to powder; five pounds of apples, pared and chopped; two pounds of raisins, seeded and chopped; one pound of sultana raisins, washed and picked over; two pounds of currants, washed and carefully picked over; three-quarters of a pound of citron, cut up fine; two tablespoonfuls of cinnamon, one teaspoonful of powdered nutmeg, two tablespoonfuls of mace, one tablespoonful of cloves, one tablespoonful of allspice, one tablespoonful of fine salt, two and one-half pounds of brown sugar, one quart of brown sherry and one pint of best brandy.

Keep in stone jars tied over with double covers. Add a little more liquor (if it should dry out) when you make a batch of pies. Let the mixture stand at least twenty-four hours after it is made before it is used.

Lay strips of pastry notched with a jagging iron in crossbar pattern upon the pie instead of a top crust.

Oyster Pie.—Make a rich puff paste; roll out twice as thick as for a fruit pie for the top crust, about the ordinary thickness for the lower. Line a pudding dish with the thinner and fill with crusts of dry bread or light crackers. Some use a folded towel to fill the interior of the pie, but the above expedient is preferable. Butter the edges of the dish, that you may be able to lift the upper crust without breaking. Cover the mock pie with the thick crust, ornamented heavily at the edge that it may lie the more quietly, and bake. Cook the oysters as for a stew, only beating into them at the last two eggs and thickening with a spoonful of fine cracker crumbs. They should stew but five minutes, and time them so that the paste will be baked just in season to receive them. Lift the top crust, pour in the smoking hot oysters and send up hot.

SEASON IN THE SOUTH.

For many reasons the Christmas season is especially enjoyable in the south. New Englanders, following Puritan initiative, make much of Thanksgiving, but the resident of Dixieland celebrates Christmas with all his might and main.

Because of the severity of weather, earth's deep carpet of snow, ironbound game laws or other reasons hunting is more or less restricted in the north at this time. But there are rare joys for the game seeker in all that great sweep of country from Virginia to Texas.

Fox hunting, quail and duck shooting, and even the more prosaic rabbit chase are indulged in to the heart's content. It is the most typical of southern winter sports, however, that stirs the blood like a draft of wine when "Merry Christmas" is in the air.

Nights spent in chase of the possum or the coon, snappy days in the forests after deer or wild turkey, expeditions in canebrakes after bear—these make life worth living for the man who hunts for the love of hunting and warms to the local flavor and traditions of the south.

An Old Christmas Carol.
And all the bells on earth shall ring
On Christmas day, on Christmas day;
And all the bells on earth shall ring
On Christmas day in the morning.

And all the angels in heaven shall sing
On Christmas day, on Christmas day;
And all the angels in heaven shall sing
On Christmas day in the morning.

And all the souls on earth shall sing
On Christmas day, on Christmas day;
And all the souls on earth shall sing
On Christmas day in the morning.

Then let us all rejoice again
On Christmas day, on Christmas day;
Then let us all rejoice again
On Christmas day in the morning.

Wrapping the Present.
Use a heavy brown paper to wrap the Christmas box and a stout, strong cord, taking care that the ends are not cut too closely, making it possible for the knot to become unfastened.

GREETING

R. F. KAZMAIER

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Best
Wishes

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the public to visit his
store when in need
of choice, fancy
and staple articles of household necessities.

We pay the highest market price for all kinds of Country Produce.

Let us furnish your table.

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FRUITS AND VEGETABLES

We can supply everything wanted in this line and our vegetables are procured fresh from the market every morning.

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R. F. Kazmaier

Perrysburg, O.

Phone—Main 4.